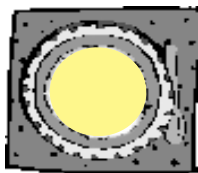


# B-J's Family Favourite Recipes

## Merle's Famous Stuffed Monkey

*Angela Shire says: This was my mother's recipe. She did it so well, I think I only ever tried it myself a couple of times and now, of course, we are all on diets and watching our cholesterol!*



### Ingredients

250g/9 oz/generous 2 cups flour  
175g/6 oz/1  $\frac{3}{4}$  sticks lightly salted butter  
175g/6 oz/ $\frac{3}{4}$  cup muscavado sugar  
1 egg  
 $\frac{1}{2}$  tsp ground cinnamon  
Pinch salt



Merle Levy  
1953

### Method

Sift flour with salt and cinnamon. Rub in butter. Add sugar and mix with a knife. Beat egg lightly and add enough to form a soft dough. Knead until smooth and divide in two. Press one half into a 25cm (10 in) tart tin. Chill this, and the unused portion of dough in the fridge whilst assembling the filling.

**Filling.** Mix together 125g/4 oz/1 cup candied mixed peel with 125g/4oz/1 cup ground almonds. Melt 45g/1  $\frac{1}{2}$  oz/4 tbsp butter and pour into peel mix. Add yolk of one egg. Mix well.

Spread the filling over the dough, Roll out the second portion and fit over the filling. Press the edges together firmly and brush the top with egg white.

Bake 400°F/200°C/Gas 6 (lower for fan ovens, I guess) for 30 minutes. Cool in the tin.

**CAVEAT:** don't be tempted to bake for anything longer than a couple of minutes extra because of the filling the usual testing methods don't work - bit like a Simmel Cake!

## Family Favourite Recipes

Compiled, designed and produced by Stan Rose for British-Jewry

Recipe No.

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